

Plate

RESTAURANT • BAR • BAKE

*Our menu is all about great British produce, amazing flavours,
simply put together*

SAMPLE MENU

Snacks and breads

Plate's signature bread flight 7.5

Sourdough - brioche - marmite - whipped & seasonal butters

Sourdough bread - whipped butter 3

Crispy pork skin - tartare sauce 3

"Roe & Rye" - homemade taramasalata - Rye bread crisps 3

Starters

Spring pea soup - quail egg - split pea dressing 7

42 day aged beef carpaccio - egg yolk - parmesan - hazelnuts 10

Sourdough - chilli - avocado - lime 7

Chalk farm seatrout - gravadlax dressing - pink peppercorn yoghurt - cucumber 8

Nutbourne heritage tomato - lemon ricotta - fennel bread - tomato dressing 7.5

Plate's "brandade" poached cod - potato - chives - slow cooked egg 6.5

Main Courses

Salted Atlantic hake - baby leek and courgette - vanilla mash 16

Baby violet artichoke - praline ricotta - shallot - parsley oil 15

British Isle rump of lamb - tomato fondue - anchovy - basil dressing - charred gem 24

Red kuri squash gnocchi - pickled radish - toasted almond - rosemary curd 14

Creedy Carver chicken breast & thigh - wild garlic pesto - spring green 18

Side dishes

"Koffman" cabbage - pancetta - celeriac 3.5

Agata potato - crème fraiche - dill - chervil 4

*Dishes, items, may be subject to changes according to product seasonality and availability
If you have a food allergy or intolerance please speak to a member of the team before ordering.
A 12.5% service charge will be added to your final bill. All prices include VAT @ 20%.*